

# High Tea on Level 36

TEA & COFFEE — 88

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FREE FLOW AUSTRALIAN SPARKLING WINE — 118

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FREE FLOW FRENCH CHAMPAGNE — 158

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## SANDWICHES

GRILLED CAPSICUM & ZUCCHINI

*Chipotle Mayonnaise, Spanish Onion, Caper, Chives*

CUCUMBER SANDWICH

*Lemon Myrtle Labneh, Fennel, Dill, Wattleseed*

HEIRLOOM CARROT & CASHEW

*Roasted Heirloom Carrot, Oregano, Pepitas, Pumpkin Seed Oil, Desert Lime*

## WARM

TORTILLA WRAP

*Tortilla, Baba Ghanoush, Pickled Red Cabbage, Mint, Pepperberry*

ROAST TEMPEH BÁNH MÌ

*Soy-Marinated Tempeh, Pickled Daikon, Mushroom Pâté, Coriander, Cucumber*

PUMPKIN ARANCINI

*Vegan Aioli, Fig Jam, Fried Saltbush*

## DESSERT

CHESTNUT CHOCOLATE MOUSSE

*Spiced Chestnut Cream, Ginger Biscuit*

FIG TART

*Cinnamon Myrtle Frangipane, Sesame Tartlet, Ginger Cream*

STICKY DATE & PEAR BROWNIE

*Caramel Ganache, Maple Cream, Candied Buckwheat*

PASSIONFRUIT COCONUT CAKE

*Passionfruit Mousse, Coconut Chantilly, Roasted Coconut*

*A service fee of 10% will be applicable to all reservations of 8 or more.*

*A surcharge of 15% will be applicable for reservations made on Sundays and public holidays.*

